

His, Mine and Ours Game Day Quesadillas

3 Large (Burrito size) flour tortillas
2 oz. shredded sharp cheddar
Pickled jalapeno slices
2 oz. Colby jack cheese, Shredded
2 slices bacon, cooked and crumbled
2 oz. brie cheese, sliced
1/4 granny smith apple very thinly sliced
garlic salt
No stick spray

Heat a griddle (preferably cast iron) over medium heat. Spray griddle with some no stick spray. Lay the tortilla on top. Sprinkle cheddar cheese on one half and lay jalapeno slices on top of the cheese. Fold the other half of the tortilla over the top of the cheese and jalapenos. Griddle until cheese starts to melt and the tortilla turns golden brown in spots. Flip quesadilla over and brown other side.

My secret tip: spray top of quesadilla with some no stick spray, lightly sprinkle with garlic salt then flip over and griddle 10-15 seconds more. Lightly spray the other side and sprinkle with garlic salt, flip and griddle for another 10-15 seconds more. The addition of the garlic salt on the outside gives it almost a roasted garlic flavor and the salt on the outside immediately tantalizes your taste buds.

Repeat the same method for the Cheese and Bacon Quesadilla and the Brie and Apple Quesadilla, except omit the garlic salt on the Brie and Green Apple Quesadillas. Cut into wedges and serve with salsa, sour cream and guacamole if desired.